



DRINK | OTTELIA + EAT | FODDER

small & sharing plates:

soup: cauliflower & wild fennel		5
nibbles plate: woodside goat curd & garlic custard beetroot pickle sweet & sour shitake mushrooms ventricina salami (vegetarian option available \$13)		15
gnocchi: ricotta gnocchi burnt sage butter		15
lamb: oven roasted lamb cutlets hummus 'salmoriglio'	each	5.5
dumplings: confit cauliflower fennel cream crispy pancetta		16
prawns: 'nonya' butter prawns garlic chilli clarified butter		16
scallops: seared scallops fennel puree caramelised limequat	each	5.5
cheese: cantal (semi hard cows milk auvergne region) germain langres (washed rind cows milk champagne) apple & rosewater paste fodder sour dough		18
salad: fodder garden salad		5
chips: chips w/ aioli		6

sweet stuff:

scone: lemonade scones home made jam cream	each	4
truffles: dark chocolate 'jaffa' truffles	each	1.5
tarts: lime curd tart		9
panna cotta: dark chocolate espresso ice cream hazelnut praline (gf)		12
cake: middle eastern orange & almond cake (gf)		9
brownie: chocolate & walnut brownie (gf)		4

we make every effort to supply fodder with vegies & fruit grown in our own garden

